



LE BISTRO PARISIEN

MENUS

AUTUMN / WINTER
2026

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SET MENUS – ALL SERVICES

COMBINED ADULT MENU - €47

Starter + Main Course (choice from the menu **EXCEPT** rib steak*)
+ Sightseeing Cruise Ticket**

OR

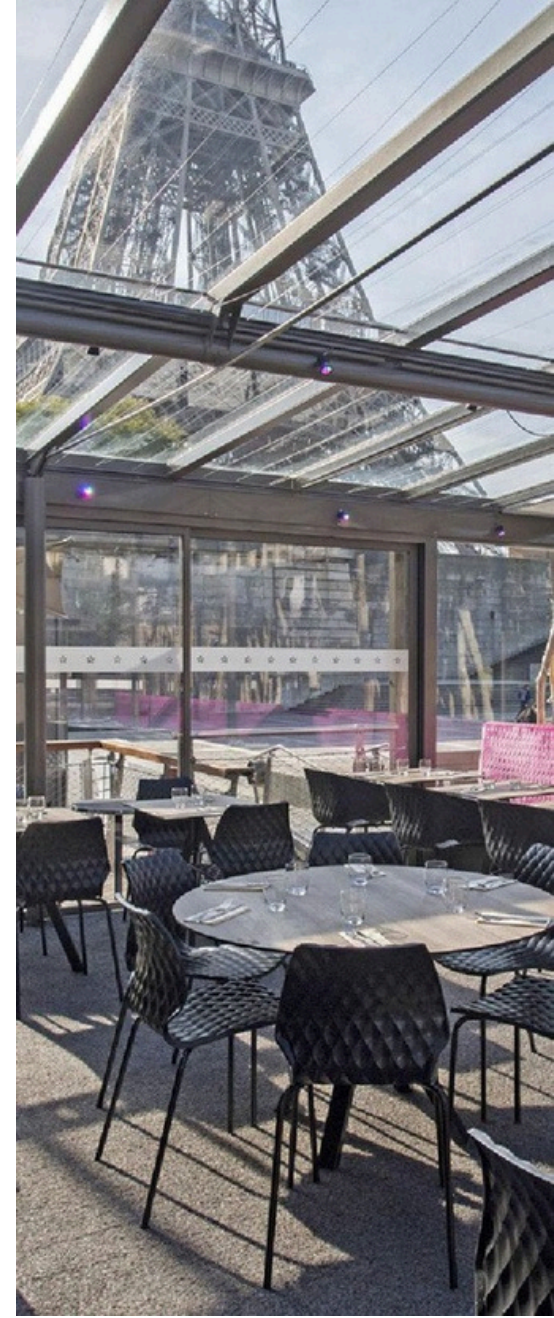
Main Course (choice from the menu **EXCEPT** rib steak*) + Dessert
+ Sightseeing Cruise Ticket**

COMBINED CHILD MENU - €22

- Children's menu + Sightseeing Cruise Ticket**

*Supplement of €10.50

** You can take the commentary cruise at the time of your choice, either before or after your meal



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LUNCH AND DINNER - FROM 12:00 PM TO 3:00 PM AND FROM 6:00 PM TO 10:00 PM

GOURMET STARTERS

- French onion soup, gratinated: Onions, gratinated Emmental cheese, croutons – **€11.00** 🍴
- Leeks with vinaigrette: Poached leeks, gribiche sauce – **€9.00** 🍴
- Smoked salmon & avocado tartine: Country bread, smoked salmon, guacamole, sun-dried tomatoes – **€14.00**
- Warm lentils & duck: French green lentils, smoked duck breast, duck rillettes, flat-leaf parsley jus – **€12.00**
- Winter squash velouté: Pumpkin and squash, whipped cream, chestnut and hazelnut pieces – **€12.00** 🍴

SEASONAL MAIN COURSES

- XL Ribeye Steak & Fries: 350 g ribeye steak, crispy potatoes – **€35.00**
- Veal Blanquette & Rice: Veal blanquette, rice – **€25.00**
- Bistro Cheeseburger: Sesame bun, minced beef, Cheddar, onions, baby gem lettuce, tomato sauce, crispy potatoes – **€24.00**
- Chicken & Polenta: French chicken breast, polenta, glazed young carrots, rich chicken jus – **€22.00**
- Salmon & Cabbage: Pan-seared salmon with crispy skin, buttered green cabbage, soy-lemon-herb vierge sauce – **€22.00**
- Black Pudding, Mashed Potatoes & Apples: Roasted black pudding, mashed potatoes, caramelized apples, wholegrain mustard sauce – **€20.00**
- Mushroom Risotto: Risotto, Parmesan shavings, watercress-based plant cream – **€18.00** 🍴
- Goat's Cheese Croustade Salad: Goat's cheese croustade, Bayonne ham, poached egg, raw and cooked beetroot, shallot-soy vinaigrette – **€19.00**
- Supplement for crispy potatoes or vegetables*** – **€8.00**

CHEESE

- Cheese aged by our Master Cheesemaker, mesclun salad - **€12,00**

SWEETS

- Caramel Apple: Breton shortbread, caramelized apples, salted butter caramel ganache – **€11.00**
- Gourmet Profiteroles: Trio of craquelin choux pastries, vanilla ice cream, chocolate sauce – **€11.00**
- Chocolate Mousse: Cocoa sauce and crumble – **€10.00**
- Pineapple & Citrus Fruits: Pineapple slices, candied kumquat, exotic fruit nage, lime-ginger sorbet – **€10.00** 🍴
- Rice Pudding: Flavoured with lemon and vanilla – **€9.00**
- Gourmet Coffee: Chocolate mousse, caramel apple Breton shortbread, pineapple & citrus fruits – **€12.00**

*Set menu mandatory for groups of 15 or more

** Supplement: €3.00



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SNACKING - FROM 03:30 PM TO 06:00 PM

- Smoked salmon & avocado tartine: Country bread, smoked salmon, guacamole, sun-dried tomatoes – **€14.00**
- French onion soup, gratinated: Onions, gratinated Emmental cheese, croutons – **€11.00** 🍷
- French fries – **€8.00**
- Mixed cheese & charcuterie sharing platter – **€19.00**
- Cheese sharing platter – **€19.00**
- Chocolate mousse: Cocoa sauce and crumble – **€10.00**
- Rice pudding: Flavoured with lemon and vanilla – **€9.00**



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CHILDREN'S MENU - AVAILABLE AT ALL SERVICES

€18,00

FOR THE LITTLE SAILORS (under 12 years old).

○ Pennette pasta with ham & Emmental

OR

○ French chicken breast & crispy potatoes

○ Vanilla ice cream in a tub

OR

○ Chocolate mousse

○ **Drink:** Syrup with Water (25 cl)



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Menus valid from October 14th, 2026 to April 6th, 2027 for bookings of fewer than 15 guests. A single menu selection is required for groups of more than 15 guests. Documents and photos are non-contractual. Menus may be subject to change without prior notice. Excessive alcohol consumption is harmful to your health – please drink responsibly.



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CONTACT

Reservations Service

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